

A slice of news from



**Producers of traditionally cured bacon and farmhouse cheddar cheese.
August 2010**

On the farm our harvest is going well. We can cheat a bit and combine in the rain; as we use our wheat for cattle feed – ‘crimped grain’ – we want it with a little moisture in – ideal in the rather ‘catchy’ weather we are having. We then use the straw for bedding, but also for feeding – cows need All Bran in their diet as much as we do!

Show Results

We've had some more good results with a Gold and two Bronzes at the International Cheese Awards at the Nantwich Show.

This is a massive event with over three thousand entries of every kind of dairy product, so to win any cards in these classes is a real achievement.

Great Taste Gold Stars

We have also picked up two Gold Stars for our Smoked Back bacon in the Great Taste Awards which is the acknowledged benchmark for speciality food and drink.



Our Unsmoked Back bacon was awarded one Gold Star.

Sadly nothing for our Smoked Streaky Bacon – the judges thought it wasn't smoky enough!

ADVANCE WARNING

Look out for the Waitrose adverts for the new Duchy Originals range in early September and Daily Telegraph readers might also be interested to see something in a Saturday supplement some time around that time!

Amanda Streatfeild

Shows coming up

Our local agricultural show is the **Melplash Show** on 26th August. Started 163 years ago, it takes its name from the tiny village of Melplash between Bridport and Beaminster when a large bet was made between two local farmers to see whose ploughman was the best.

This was probably done during a village party to celebrate the consecration of the new church built in Melplash after the effects of too much cider!

The agricultural society was established and the Show is now held at West Bay outside Bridport. www.melplashshow.co.uk.



George and I will also be at the **Foodies Festival** in Oxford over the Bank Holiday weekend. We have some tickets to offer so contact me on amanda@denhay.co.uk and put **Foodies Oxford Offer** in the subject, and we'll send a couple off to you.

First come, first served!
www.foodiesfestival.com.

Recipe

Our family always try to get out mackerel fishing at least once a year and managed an evening out in Lyme Bay last week. Check out the recipe for [Trout Fillets and Bacon](#) on our website, which Lesley Waters kindly gave us, because it works really well with mackerel too.

I took this one from the Waitrose website which also works well.

2 mackerel, cut into 8 fillets
8 sliced of Denhay Unsmoked Streaky bacon
16 fresh sage leaves
1 tbsp olive oil
Salt and pepper

Preheat oven to 220C, gas mark 7. Place fish on a baking tray, skin-side up. Season and brush with a little oil. Plaster 2 sage leaves onto each fillet, the wrap bacon around it. Bake for 15 minutes till the skin and bacon are crisp. Delicious with spinach and mash.

